

starters

LOBSTER & CRAB BISQUE 15

crab salad, gruyère toast

WHIPPED BURRATA CHEESE ^{(v)(n)} 21

candy cane & golden beets, hazelnut pesto, micro basil, minus 8 reduction

JAPANESE WAGYU CROQUETTES 17

A5 wagyu beef, arrabiata sauce

JUMBO PRAWN COCKTAIL 25

tiger prawns, atomic horseradish, wasabi cocktail sauce

TOGARASHI-SPICED AHI TUNA 22

seared & served on a hot stone, ponzu sauce

SHRIMP TEMPURA 19

spicy creamy ponzu sauce

DUNGENESS CRAB CAKE 25

sea bean & fennel salad, vadouvan-spiced curry aioli

STEAK TARTARE 22

grainy mustard, capers, horseradish, quick-cured egg yolk, house chips

DUO OF QUEBEC FOIE GRAS 26

seared foie gras & mousse, balsamic macerated cherries,
iranian pistachios, toasted brioche

from the garden

CAESAR 16

romaine & shaved brussels sprouts, pecorino cheese, crispy sumac-spiced chickpeas

BEEF STEAK TOMATO 18

heirloom and symphony tomatoes, roquefort cheese, thick cut bacon, shaved red onion, virgin olive oil

DINOSAUR KALE ^{(v)(n)} 16

marcona almonds, grapes, medjool dates, parmesan, kalamata olive and black pepper dressing

BELGIAN ENDIVE ^{(v)(n)} 17

orange segments, goat cheese, candied walnuts, dried apricots, honey-thyme vinaigrette

chilled seafood bar

CAVIAR SELECTION

beluga 435 | osetra 235 | sevruga 195

northern divine 185 

SEASONAL OYSTERS 4

kusshi, kumamoto, shigoku, sunseekers, beausoleil, sweet select

add to your oysters

uni + 4 ea | ikura + 3 ea | northern divine caviar + 6 ea

BLUEFIN TUNA TATAKI 24

seared bluefin tuna, crushed garlic chips, grated ginger, scallion

WABI SABI 17

hamachi tartare, wasabi pickles, yuzu tobiko, nori

1/2 NOVA SCOTIA LOBSTER 37

1/2 LB ALASKAN KING CRAB 55

SEAFOOD SELECTION FOR TWO 118

scallop ceviche, oysters, jumbo prawns, king crab, lobster

SEAFOOD SELECTION FOR FOUR 236

scallop ceviche, oysters, jumbo prawns, king crab, lobster

surf & turf

PRESERVED LEMON & FINE HERBS RISOTTO ^(v) 29

parmesan reggiano, grilled asparagus, charred romano pepper

SALMON STEAK 39

dungeness crab stuffing, spring peas, fava beans, cauliflower puree, sauce vierge

PAN SEARED HALIBUT 42

preserved lemon and fine herbs risotto, grilled asparagus, basil oil

SAKE MARINATED SABLEFISH 45

bok choy, crispy sushi rice, saikyo miso

NOVA SCOTIA LOBSTER 72

baked & stuffed, ritz cracker crust, seasonal vegetables

FREE RANGE HALF CHICKEN 36

boneless, crispy skin, charred broccolini, chimichurri sauce

WHOLE BRANZINO ⁽ⁿ⁾ 44

shaved fennel & pine nut salad

SURF & TURF 54

ribeye "delmonico" & tempura shrimp, potato purée, heirloom carrots, peppercorn sauce

BRANT LAKE WAGYU BURGER 28

caramelized onions, taleggio cheese, black truffle dressing, triple cooked fries
tuxedo style – add foie gras + 22

FIRED UP

cooked at 1200° in our broiler

FLAT IRON 38

rich-chuck flavor, the butcher's cut
10oz. ANGUS RESERVE

CENTER CUT

"DELMONICO" RIBEYE 44
boneless, lean marbling
10oz. ANGUS RESERVE

STRIPLOIN 55

well marbled, the ambassador's cut
12oz. ANGUS RESERVE

RIB CAP 56

extreme marbling, our favorite cut
10oz. ANGUS RESERVE

PETITE FILET MIGNON 46

the leanest & most tender cut
6oz. CANADIAN PRIME

FILET MIGNON 55

for the victor
9oz. CANADIAN PRIME

COWBOY RIBEYE 84

bone-in, rich & juicy
20oz. CANADIAN PRIME

BONE IN STRIPLOIN 69

well marbled, kansas city cut
18oz. USDA PRIME

PORTERHOUSE 120

best of both - striploin & tenderloin
28oz. USDA PRIME

TOMAHAWK TO SHARE 199

the show-stopper
50oz. USDA PRIME

WAGYU TENDERLOIN 22/oz


gold label, intense, buttery flavor
6oz. OR 8oz.
BRANT LAKE FARMS, ALBERTA

A-5 WAGYU STRIPLOIN 32/oz

the highest graded & finest wagyu beef
6oz. OR 8oz. KAGOSHIMA, JAPAN

ADD TO YOUR STEAK:

blue cheese 5
1/2 nova scotia lobster 37
1/2 lb king crab 55
oscar 18

diver scallops 19 
shrimp scampi 19
quebec foie gras 22

SAUCES:

chimichurri 3
bèarnaise 3
peppercorn 3
trio 8

you & i

GRILLED ASPARAGUS 13

béarnaise sauce, herb gremolata

ROAST MUSHROOMS ^(vg) 12

lipstick peppers

CHARRED BROCCOLINI ^(v) 13

crumbled feta, red chili flakes, lemon zest

ONION RING STACK ^(v) 11

pretzel-crust, mustard sauce

MAC&CHEESE WAFFLE ^(v) 14

five-cheese blend, cheese fondue

CHAR BROILED

SHISHITO PEPPERS ^{(vg)(n)} 13

virgin olive oil, dukkah spice, maldon salt

TRIPLE COOKED FRIES ^(v) 13

truffle aioli

MASHED POTATOES ^(v) 12

yukon gold potatoes, butter & more butter